

**Department of Public Health and Social Services**  
**Division of Environmental Health**  
**Food Establishment Inspection Report**

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular	✓	✓	2  A	10 / 5 / 2017		Cafe Panadero	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint				9:30am	1:00pm	Zanua, Zenaida	
Investigation				SANITARY PERMIT NO.		LOCATION (Address)	
Other:				170000583		Lot 1-21-New TRCT 169 #169 North Point Comm Center 1665195 ST Yigo Guam	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
Coffee Shop				1	653-2112	0	2
						No. of Repeat Risk Factor/Intervention Violations	
						0	

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
<b>Supervision</b>						
1	IN	OUT	Person in charge present, demonstrates knowledge, and performs duties			6
<b>Employee Health</b>						
2	IN	OUT	Management awareness; policy present			6
3	IN	OUT	Proper use of reporting, restriction & exclusion			6
<b>Good Hygienic Practices</b>						
4	IN	OUT	N/A	N/O		6
5	IN	OUT	N/A	N/O		6
<b>Preventing Contamination by Hands</b>						
6	IN	OUT	N/A	N/O		6
7	IN	OUT	N/A	N/O		6
8	IN	OUT				6
<b>Approved Source</b>						
9	IN	OUT				6
10	IN	OUT	N/A	N/O		6
11	IN	OUT				6
12	IN	OUT	N/A	N/O		6
<b>Protection from Contamination</b>						
13	IN	OUT	N/A			6
14	IN	OUT	N/A			6
15	IN	OUT				6
<b>Potentially Hazardous Food (TCS Food)</b>						
16	IN	OUT	N/A	N/O		6
17	IN	OUT	N/A	N/O		6
18	IN	OUT	N/A	N/O		6
19	IN	OUT	N/A	N/O		6
20	IN	OUT	N/A			6
21	IN	OUT	N/A	N/O		6
<b>Consumer Advisory</b>						
22	IN	OUT	N/A			6
<b>Highly Susceptible Populations</b>						
23	IN	OUT	N/A			6
<b>Chemical</b>						
24	IN	OUT	N/A			6
25	IN	OUT				6
<b>Conformance with Approved Procedures</b>						
26	IN	OUT	N/A			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box; if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
<b>Safe Food and Water</b>						
27			Pasteurized eggs used where required			1
28			Water and ice from approved source			2
29			Variance obtained for specialized processing methods			1
<b>Food Temperature Control</b>						
30			Proper cooling methods used; adequate equipment for temperature control			1
31			Plant food properly cooked for hot holding			1
32			Approved thawing methods used			1
33	X		Thermometer provided and accurate			1
<b>Food Identification</b>						
34			Food properly labeled; original container			1
<b>Prevention of Food Contamination</b>						
35			Insects, rodents, and animals not present			2
36			Contamination prevented during food preparation, storage & display			1
37			Personal cleanliness			1
38	X		Wiping cloths: properly used and stored			1
39			Washing fruits and vegetables			1
<b>Proper Use of Utensils</b>						
40			In-use utensils: properly stored			1
41			Utensils, equipment and linens: properly stored, dried, handled			1
42			Single-use/single-service articles: properly stored, used			1
43			Gloves used properly			1
<b>Utensils, Equipment and Vending</b>						
44			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45			Warewashing facilities: installed, maintained, used; test strips			1
46			Nonfood-contact surfaces clean			1
<b>Physical Facilities</b>						
47			Hot & cold water available, adequate pressure			2
48			Plumbing installed; proper backflow devices			2
49			Sewage and wastewater properly disposed			2
50			Toilet facilities: properly constructed, supplied, & cleaned			2
51			Garbage/refuse properly disposed; facilities maintained			2
52			Physical facilities installed, maintained, and clean			1
53			Adequate ventilation and lighting; designated areas use			1
<b>Documents and Placards</b>						
54			Sanitary Permit, Health Certificates valid and posted			2

Person in Charge (Print and Sign)		Date:
Dobson, Gloria		10/5/17
DEH Inspector (Print and Sign)		Follow-up (Circle one): YES NO
Derian Mitchell EPHO-II		Follow-up Date
Teresa Garcia EPHO-I		

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ESTABLISHMENT NAME <b>Cafe Panadero</b>		LOCATION (Address) <b>Lot 1-21- new TRCT 169 #169 North point COMM'L Center 1165-1175 ST Yigo Guam</b>
INSPECTION DATE <b>10/5/2017</b>	SANITARY PERMIT NO. <b>17000583</b>	PERMIT HOLDER <b>Zaneta, Zaneta</b>

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
fried Chicken/warmer	111.5°F		
SPAM / warmer	83.5°F		
Beef stew / warmer	153.5°F		
Chicken stew / warmer	162.5°F		
Corn beef / warmer	168.5°F		
beef & potatoes / warmer	142.5°F		
beef & onions / warmer	166.5°F		
fish / warmer	156.8°F		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

A REGULAR INSPECTION WAS CONDUCTED ON THIS DAY AND THE FOLLOWING VIOLATIONS WERE OBSERVED.

#19	PHF/TCS SUCH AS FRIED CHICKEN AND SPAM NOT MEETING HOT HOLDING TEMPERATURE REQUIREMENTS. ALL PHF/TCS FOOD SHALL BE MAINTAINED AT 140°F AND ABOVE FOR HOT HOLDING REQUIREMENTS TO PREVENT THE RAPID GROWTH OF BACTERIA.	10/5
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#33	METAL STEM - TYPE THERMOMETER NOT PROVIDED. METAL STEM - TYPE THERMOMETER SHALL BE PROVIDED TO ENSURE FOOD PRODUCTS ARE MAINTAINED AT THE PROPER TEMPERATURE.	11/5/2017
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#38	WIPING CLOTHS NOT STORED IN SANITIZER. ALL WIPING CLOTHS SHALL BE STORED IN SANITIZER IN BETWEEN EACH USE TO ALLOW THOROUGH CLEANING.	11/5/2017
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	PHOTOS WERE TAKEN BRIEFED PIC ON THIS INSPECTION ISSUED "A" PLACARD NO. 03036	
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Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) <b>Dolores Gloria</b>	Date: <b>10/5/17</b>
DEH Inspector (Print and Sign) <b>Derion Mitchell EPHG-II</b>	Date: <b>10/5/2017</b>